



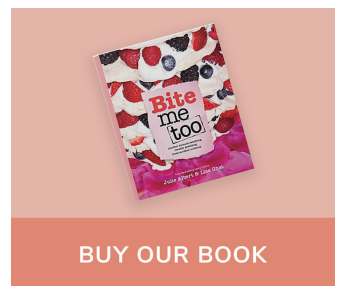
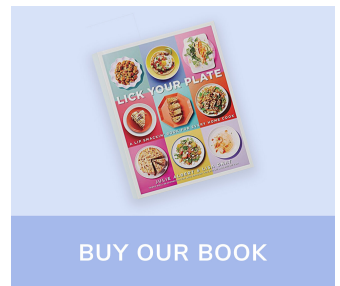
thai chicken meatballs lettuce wraps

These easy, healthy and flavourful Thai Chicken Meatball Wraps are a delicious Asian twist on a classic Italian dish. Sorry spaghetti, but this is a meal you can hold in your hand, butter lettuce filled with Thai-flavoured chicken meatballs, a light peanut sauce and a spicy slaw.

MAKES: 8 LETTUCE CUPS



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ingredients

Chicken Meatballs

- 1½ lbs ground chicken
- ¼ cup breadcrumbs
- 2 green onions, finely chopped
- 2 tbsp chopped fresh basil
- 1 egg, lightly whisked
- 1 tsp grated fresh ginger
- 1 tsp Sriracha sauce
- ½ tsp lime zest
- ½ tsp kosher salt
- ¼ tsp freshly ground black pepper

Peanut Sauce

- ½ cup smooth peanut butter
- ½ cup light coconut milk
- 2 tbsp fresh lime juice
- 1 tsp Sriracha sauce
- 1/8 tsp kosher salt

Coleslaw

- 4 cups coleslaw mix
- 2 tbsp chopped fresh basil
- 2 tbsp rice vinegar
- 1 tbsp mayonnaise
- ½ tsp Sriracha sauce
- 8-12 Boston lettuce cups
- Roasted peanuts, for garnish
- Chopped green onions, for garnish

directions

1. Preheat oven to 400°F and line a baking sheet with parchment paper.
2. For the meatballs, in a medium bowl, combine ground chicken, breadcrumbs, green onions, basil, egg, ginger, Sriracha sauce, lime zest, salt and pepper. Mix well to combine and form the meatballs using 1½ tablespoons of meat mixture for a total of 22-24 meatballs. Place on prepared baking sheet and bake for 15-16 minutes, or until they are fully cooked, flipping halfway through.
3. To prepare the peanut sauce, in a medium bowl, whisk peanut butter, coconut milk, lime juice, Sriracha sauce and salt. Whisk until well combined, set aside.
4. In a small bowl, combine coleslaw mix and basil. In another bowl whisk rice vinegar, mayonnaise and Sriracha sauce together.
5. To assemble, spoon a scoop of coleslaw into the bottom of each lettuce cup, top with 2 or 3 meatballs and drizzle with peanut sauce. Garnish with roasted peanuts and chopped green onions. Serve with remaining peanut sauce.

